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**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

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Replacing GB/T 20977-2007

General quality for pastry

糕点质量通则

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1 Scope, normative references, terms and classification

1 The document gives the product classification of pastry, lays down the raw and auxiliary materials, the technical requirements, the inspection rules, the marking, packaging, storage, transport and sale of pastry, and describes the test methods for pastry. It applies to the production, inspection and sale of all pastry other than moon cakes and decorated cakes.

2 The normative references are GB/T 191 on pictorial marking for handling of goods, GB/T 1355 on wheat flour, GB 5009.3 on the determination of moisture in food, GB 5009.5 on the determination of protein in food, GB 5009.6 on the determination of fat in food, GB/T 5737

on plastic crates for food, GB/T 12140 on pastry terminology, GB/T 21270 on food fillings, GB/T 22474 on jam, GB 23350 on requirements for restricting excessive packaging of food and cosmetics, GB/T 23780 on methods for the quality inspection of pastry, GB/T 30645 on the classification of pastry, and JJF 1070 on the rules of metrological testing for net quantity of prepackaged commodities.

3 The terms and definitions of GB/T 12140 apply.

4 Pastry is classified in accordance with GB/T 30645.

5 Wheat flour is to meet GB/T 1355; food fillings are to meet GB/T 21270 and the relevant standards; jam is to meet GB/T 22474; other raw and auxiliary materials are to meet the corresponding standards and the relevant rules.

6 Technical requirements

6.1 The sensory requirements are to meet Table 1: form, the form proper to the variety; colour, the colour proper to the variety; texture, the textural characteristics proper to the variety; taste and mouthfeel, the flavour and mouthfeel proper to the variety, free of off-flavour; foreign matter, no visible foreign matter to normal eyesight.

6.2 The physical and chemical requirements are to meet Table 2, expressed in grams per 100 g: moisture not more than 70.0; protein not less than 4.0; fat not more than 45.0; total sugar not more than 50.0. A footnote limits the protein index to cake products, and where a cake product contains a filling or a centre the protein is to be tested on the cake body alone; for egg-centred biscuits the protein is expressed on the dry basis.

6.3 The net content of prepackaged products follows the Measures for the Metrological Supervision and Administration of Prepackaged Commodities.

7 Test methods

7.1 For the sensory examination the sample is placed in a clean white porcelain dish and the form and colour are examined by eye in daylight; the sample is then cut with a table knife by the quartering method and the texture and foreign matter are examined, after which the taste is judged by tasting and an assessment is made.

7.2 Moisture is determined by the method described in GB 5009.3, protein by the method described in GB 5009.5, fat by the method described in GB 5009.6 and total sugar by the method described in GB/T 23780.

7.3 Net content is determined in accordance with the relevant provisions of JJF 1070.

8 Inspection rules

8.1 Products of the same production date and the same variety form one batch.

8.2 Samples are taken at random from each batch of finished product, the number being enough for the inspection and for the retained samples.

8.3 Each batch is to pass inspection against the factory inspection items of the document before it leaves the works. The factory inspection items are the sensory requirements and the net content.

8.4 A type inspection is to be carried out once a year. A type inspection is also to be carried out when a new product is being trial produced and appraised; when, after regular production has started, a considerable change in materials or process may affect the quality of the product; when production is resumed after being stopped for more than half a year; when the factory inspection result differs considerably from the previous type inspection result; and when the competent national supervisory body asks for one. The type inspection items cover all the items laid down in Clause 6.

8.5 Where all the factory inspection items conform to the document, the batch is judged to conform to it; where a factory inspection item fails, a double sample may be drawn from the same batch for retest, and where the retest also fails the batch is judged not to conform to the document. Where all the type inspection items conform to the document, the batch is judged to conform to it; where a type inspection item fails, a double sample may be drawn from the same batch for retest, and where the retest also fails the batch is judged not to conform to the document.

9 Marking, packaging, storage, transport and sale

9.1 The pictorial marking for handling of goods is to meet GB/T 191.

9.2 The packaging of the product is to meet GB 23350 and the other relevant national laws and regulations, and the packaging materials are to meet the relevant national or industry standards. Plastic crates for food are to meet GB/T 5737.

9.3 The finished product is to be stored in a clean and hygienic warehouse, is not to be stored together with toxic, harmful or strong-smelling goods, and is to be protected from direct sunlight and from rain. The means of transport are to be clean and hygienic, and during transport the product is to be protected from rain, damp and sun and is not to be loaded together with toxic, harmful or strong-smelling goods.

10 The product is to be sold in a clean and hygienic environment.

Bibliography: the Measures for the Metrological Supervision and Administration of Prepackaged Commodities, Order No. 70 of the State Administration for Market Regulation.